



STARTERS

	MUSHROOM BISQUE tempura fried beech mushrooms / curried crème fraîche / parsley	15	GFO
	Crispy <i>Edward's</i> Surryano Ham & Grilled "CAESAR" SALAD grilled romaine lettuce / hushpuppy croutons / roasted tomatoes / grilled sweet onions Parmigiano-Reggiano / black pepper-garlic dressing	17	GFO
	<i>Shagbark's</i> Slow Braised PORK BELLY <i>AR's</i> hot southern honey / <i>Hub's</i> peanuts / sweet potato mousse / pomegranate seeds <i>Nelson County</i> honey crisp apples / citrus braising jus	18	GF
	Roasted BEET & GRAPEFRUIT SALAD baby arugula / winter citrus / shaved fennel / goat cheese fritter cornbread croutons / ginger vinaigrette	16	GFO
	Crispy <i>Chesapeake Bay</i> CHICKEN-FRIED OYSTERS house-made buttermilk biscuit / bacon lardons / caramelized shallots / red Belgian endive house-fermented hot sauce / pimiento cheese cream	23	
	<i>Prince Edwards Island</i> MUSSELS bell peppers / fennel / toasted cashews / fingerling potatoes / finger limes / crispy basil red curry-coconut broth	19	GFO
	Up-South FRIED GREEN TOMATOES <i>Byrd Mill</i> stone ground mascarpone grits / apple and cranberry slaw / almonds parsley / gulf shrimp remoulade	20	

MAINS

	Juniper-Scented VENISON BOLOGNESE bucatini pasta / roasted parsnips & turnips / baby pearl onions / fresh ricotta yellow tomato confit / garlic sourdough	38	
	Cast Iron-Seared DUCK BREAST * orange-caraway glazed baby carrots / grilled Swiss chard / <i>Anson Mills</i> Carolina gold rice middlins apricot & walnut relish / Brandy veal jus	42	GF
	Pumpkin Seed-Crusted ATLANTIC SALMON * creamy roasted polenta / Brussels sprouts / bacon lardons / butternut squash / apple cider demi-glace	37	GF
	Sorghum-Glazed Bone-In PORK CHOP * roasted jalapeño hominy / Tabasco breadcrumbs / bacon & vinegar roasted cabbage Bourbon BBQ sauce	35	GFO
	Garlic Breadcrumb-Crusted ICELANDIC COD parmesan-roasted fingerling potatoes / roasted artichokes / dinosaur kale / lemon-fennel beurre blanc	38	GFO
	Grilled & Butter-Basted CHICKEN BREAST potato gnocchi / confit leg / roasted beech mushrooms / garlic-roasted broccolini sorghum molasses / potato gaufrettes / romesco sauce	29	
	Red Wine-Braised BEEF SHORT RIB butternut squash risotto / green leeks / roasted pears / fennel / red wine jus	44	GF
	Pan-Seared DIVER SCALLOPS beluga lentils / Jim Kite's city ham / roasted cauliflower / crispy leeks <i>Spencer's</i> smoked tomato-jalapeno sauce	44	GF

*These items may contain raw or undercooked foods which may increase the risk of food-borne illness
~ Please no separate checks ~ Gratuity will be automatically added to all large parties ~

Stay rooted, but branch out